

ALPHARETTA RESTAURANT WEEK

February 26-March 4, 2023

Available for Dine In

LUNCH \$30 PER PERSON

(excludes alcohol, tax and gratuity)

FIRST COURSE (Choose One):

CAESAR SALAD – Kale & romaine lettuce, Caesar dressing, croutons, parmesan cheese blend GEORGIA GREENS – Tucker Farms artisanal lettuce, sliced cucumber, pickled red onion, radish, sourdough croutons, manchego cheese, mustard sherry vinaigrette

SECOND COURSE (Choose One):

all entrée choices served with fries

BOUGIE GRIDDLE CHEESE - Creamy havarti, apple butter, shaved apple, slab bacon, arugula, toasted brioche BUTCHER'S BUN – Shaved ribeye, gruyere, baby arugula, fried onion, roasted garlic aioli, potato bun

THE VAGABOND – Fried locally-sourced chicken breast, house pimento cheese, bacon-onion jam, lettuce, pickles, potato bun

THE G.O.A.T. (Greatest Of All Turkey) – Smoked turkey, gruyere, arugula, bacon, dijonaise, hobo sauce, potato bun

BROOKLYN BRIDGE MEAT(LESS)BALL SUB – Vegan meat blend, spicy Pomodoro sauce, vegan cheese, herbs, hoagie bun

HOOKED ON FISH-WICH - Blackened redfish, mayo, house pickles, avocado, vinegar slaw, potato bun

THIRD COURSE (Choose One):

LEMON LUST BAR - House milk caramel, fresh whipped cream CAPPUCCINO BAR - Chocolate, fresh whipped cream

